

A rooftop terrace at dusk, featuring wooden tables, chairs, and sofas. The terrace is surrounded by city buildings, and the sky is a mix of blue and orange. The terrace is furnished with wooden tables and chairs, and there are some plants and lanterns. The text "MONDRIAN terrace" is overlaid on the left side of the image.

MONDRIAN
terrace

NOMAD PACKAGE

welcome to the terrace

overlooking the power corner of park avenue south and 30th street,
and with an abundance of natural light, this 2,900 square-foot space
(1,100 indoor / 1,800 outdoor) is perfect for your events...



NOMAD PACKAGE

welcome red, white,
& sparkling wines

one signature cocktail

3-hour premium open bar

reception display

passed hors d'oeuvres
your choice of 6 items,
served for 1.5 hours

1-hour buffet



premium open bar

featuring

sobieski vodka

spring 44 gin

bacardi superior rum

jim beam whiskey

sauza tequila

jameson whiskey

sparkling wine

white wine

red wine

reception display

hummus

**hummus
& peppadew peppers**

baba ghanoush

mixed nuts

bread crostini & grissini

marinated olives

peperoncini

marinated provolone

grilled portobello mushrooms

harissa yogurt with cucumber

crispy chickpeas

add-ons

cheese board +10 per person
boucheron, piave, shropshire blue,
clothbound aged cheddar, camembert

charcuterie board +10 per person
speck, framani mortadella, sopresatta,
finochiona, murrays rosemary ham

avocado dip
+6 per person

passed hors d'oeuvres

select any 6

spicy cigars

brik pastry, spiced beef,
lebaneh, feta

mushroom truffle arancini

spanikopita

phyllo, spinach, feta,
sesame, oregano

crispy wonton tortellini

duck confit, plum agrodulce

avocado toast

pickled beets, spiced sunflower seeds

bone marrow beef tartare

pickled shallot, chive, chili

green falafel

tahini sauce, tabouleh,
beet-pickled fennel

lamb slider

feta, piquillo peppers,
harissa aioli, pickled shallots

beef slider

feta, piquillo peppers,
harissa aioli, pickled shallots

chef's selection

vegetarian sandwich

firefly chicken sandwich

spicy fried chicken,
dill pickles, harissa aioli

tuna tartine

orange, olive tapenade, lavash

gaeta olives

bulgarian feta, cucumber

wild caught lemon shrimp

smoked horseradish cocktail

the devils eggs

charmoula, crispy capers, cilantro

artichoke & parmesan crostini

fresh basil, lemon zest- i can describe
this further, it's a good one.

seared tuna cracker

harissa aioli, pickled mango,
quick cucumbers

lamb meatballs

spicy tomato, feta cheese,
pine nuts, naan

mini quiche tartlets

roasted pear, gorgonzola, walnuts

wild mushroom flatbread

roasted garlic, truffle, micro arugula



buffet

please select two of each

salad

greek

tomato, cucumber, kalamata olive, feta, oregano, red wine vinaigrette

chopped freekeh

cucumber, tomato, watermelon radish, yogurt, lavash chip

pasta

rigatoni

with braised beef ragu

tri color tortellini

tomato cream sauce, fresh basil

pastificio

penne, lamb bolognese, béchamel

entree's

sa ron chicken tagine

roasted artichoke, castelvetro olives, zhoug, sliced almonds, saffron rice

market vegetable tagine

moroccan tomato sauce, yogurt

sides

brussels sprouts

hazelnuts, orange, fresno chili, cilantro, soy sherry vin

roasted cauli lower

spiced cashews, sweet currants, cilantro, puffed quinoa

roasted vegetable quinoa salad

kale, mint, nigella, green tahini

mixed greens

seasonal vegetables, honey balsamic vinaigrette

spinach lasagna

ricotta, plum tomato sauce

baked mac and cheese

4 cheeses, herbed bread crumb crust or truffle mac and cheese or mac with pancetta & brussels sprouts

branzino

vadouvan, currant agrodulce, pine nuts, cauliflower couscous

12oz skirt steak

bordelaise and béarnaise

roasted mushrooms

hazelnuts, puffed wild rice, fig balsamic

saffron basmati rice

honey-roasted

baby rainbow carrots

baby arugula

candied pecans, crumbled goat cheese, bacon lardons, apple sticks, roasted shallot vinaigrette

butternut squash ravioli

butter, sage, and pine nuts

potato gnocchi

with roasted seasonal vegetables and saffron cream sauce

roasted cod fillets

saffron and tomato broth, gremolata

roasted beef tenderloin

roasted garlic crust, fresh herbs, bordelaise

braised short ribs

red wine jus, wild mushrooms

salt and pepper fries

herb roasted fingerling potatoes

roasted root vegetables

maple, herbs de province

